

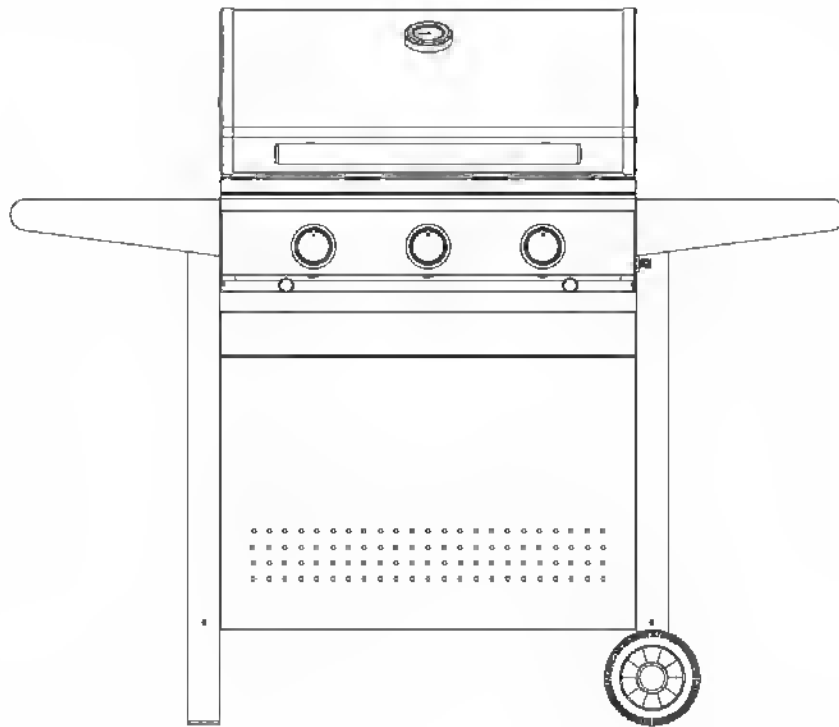
# 3 Burner Roaster

JL3BR12

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Thank you for purchasing this barbecue. Please read the instructions carefully before use to ensure safe and satisfactory operation of this product

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## Pre-assembly preparation

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### WARNING! FOR YOUR SAFETY, FOR OUTDOOR USE ONLY

Please read these instructions carefully and ensure that your barbecue is properly installed, assembled, maintained and serviced in accordance with these instructions.

Failure to follow these instructions may result in serious injury and/or damage to property.

If you have any questions concerning the assembly or operation of this barbecue, please contact your local John Lewis store.

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## Necessary Tools



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Please check the pack contents before attempting to assemble this product. A full checklist of components is given in this leaflet. If any components are missing, please contact the retailer from whom you bought this product.

This product takes approximately **50 MINUTES** to assemble with **2 PERSON**

The fittings pack contains **SMALL ITEMS** which should be **KEPT AWAY FROM YOUNG CHILDREN**.

Read this leaflet in full before commencing assembly.

## Contents

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Parts List  
 Exploded Diagram  
 Assembly instructions  
 Leak Testing  
 Warning information  
 Location of your barbecue  
 Connecting the gas cylinder  
 Testing for leaks  
 Gas cylinder safety  
 Lighting your barbecue  
 Using your barbecue  
 Maintenance of your barbecue  
 Troubleshooting

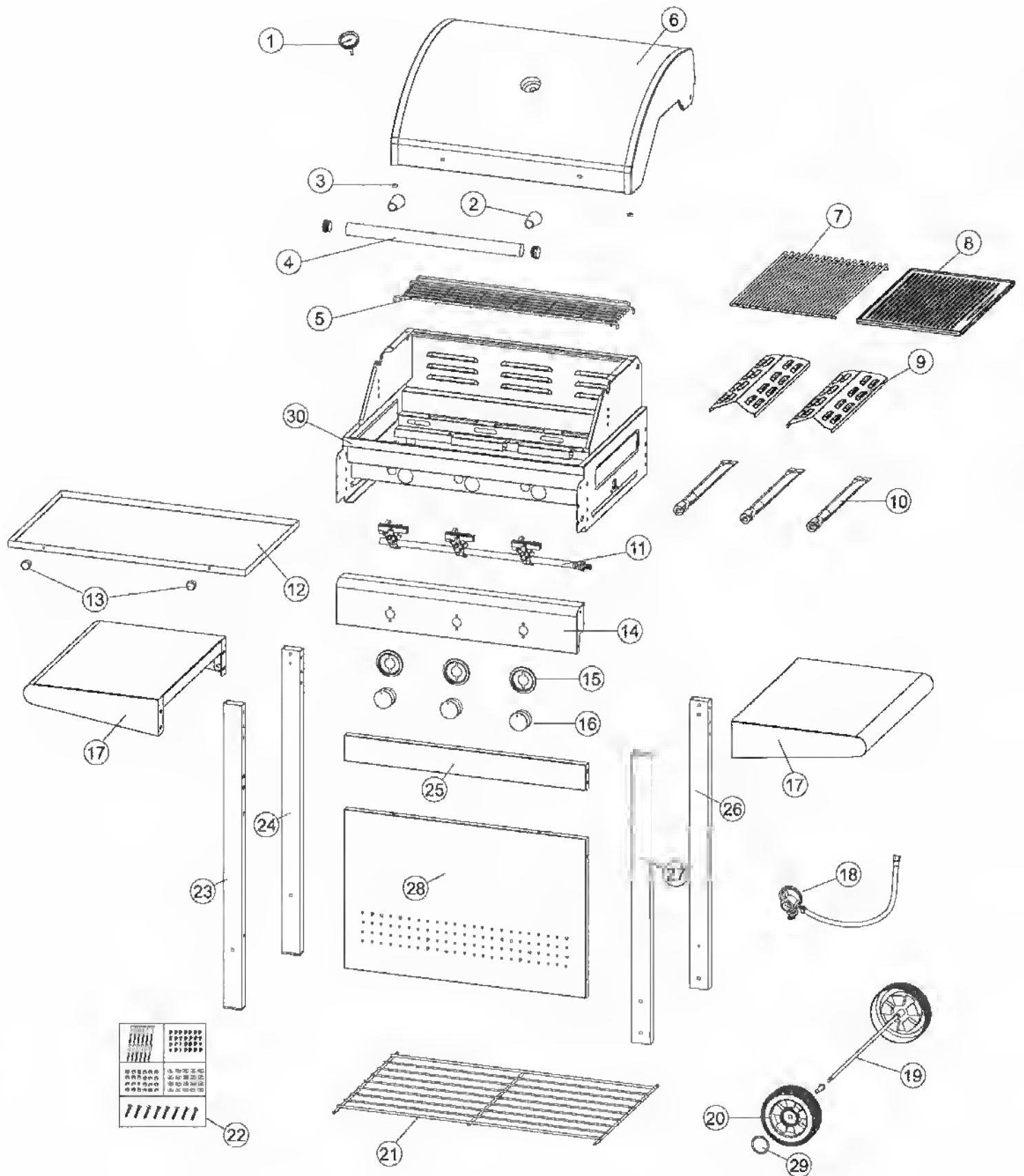
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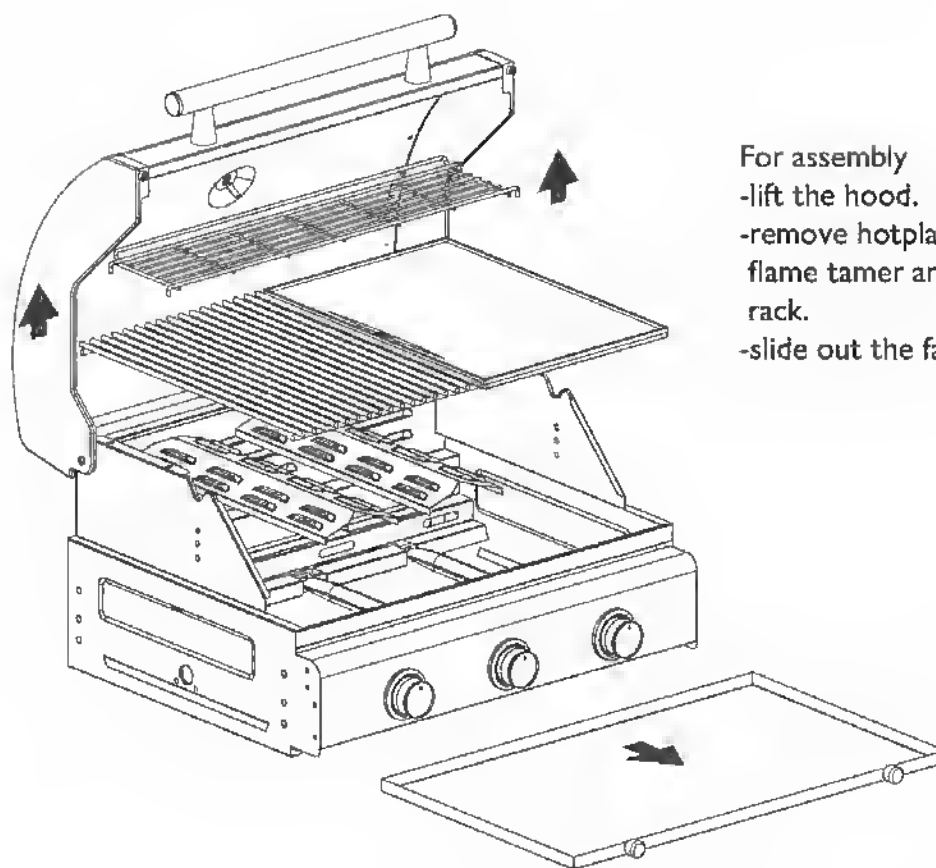
## Fittings and parts checklist

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PART NUMBER	PART NAME
1	Temperature gauge
2	Hood handle base
3	Rubber bumper
4	Hood handle
5	Warming rack
6	hood outer
7	wire grill
8	cast iron hotplate
9	shape flame tamer
10	Tube burner
11	Manifold
12	Fat tray
13	Fat tray knob
14	Fascia
15	Control knob bezel

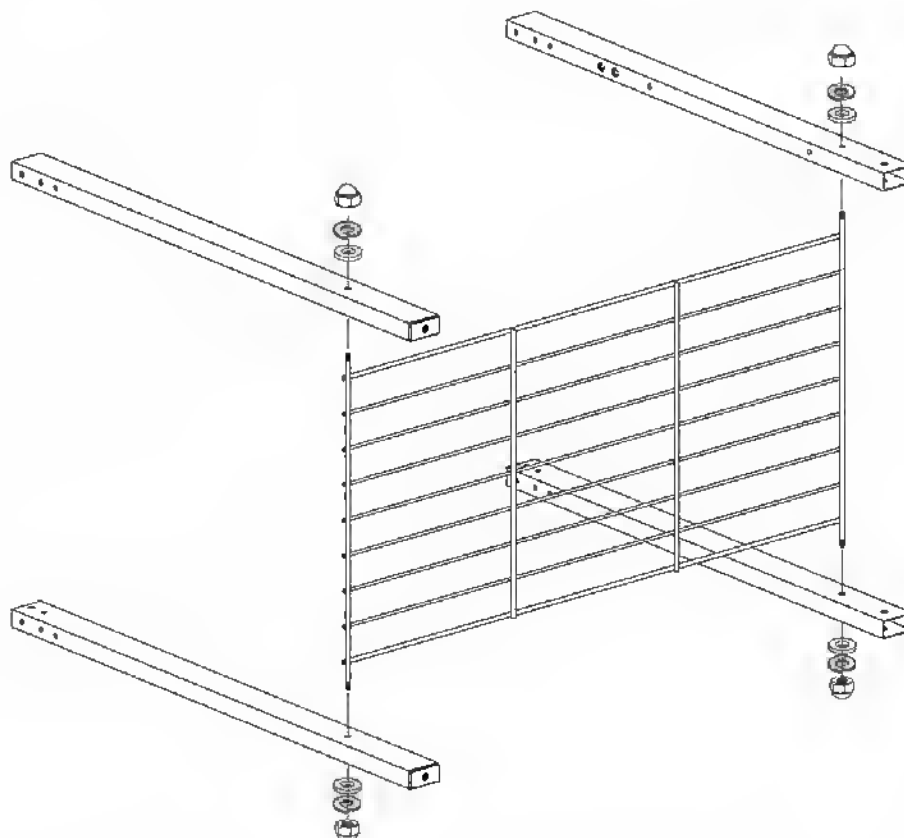
PART NUMBER	PART NAME
16	Control knob
17	Side shelf
18	Hose and regulator
19	Wheel axle
20	6' wheel
21	Wire base
22	Bolt pack
23	Trolley front left leg
24	Trolley rear left leg
25	Trolley front top decoration strip
26	Trolley rear right leg
27	Trolley front right leg
28	Trolley front decoration panel
29	Wheel cap
30	BBQ body



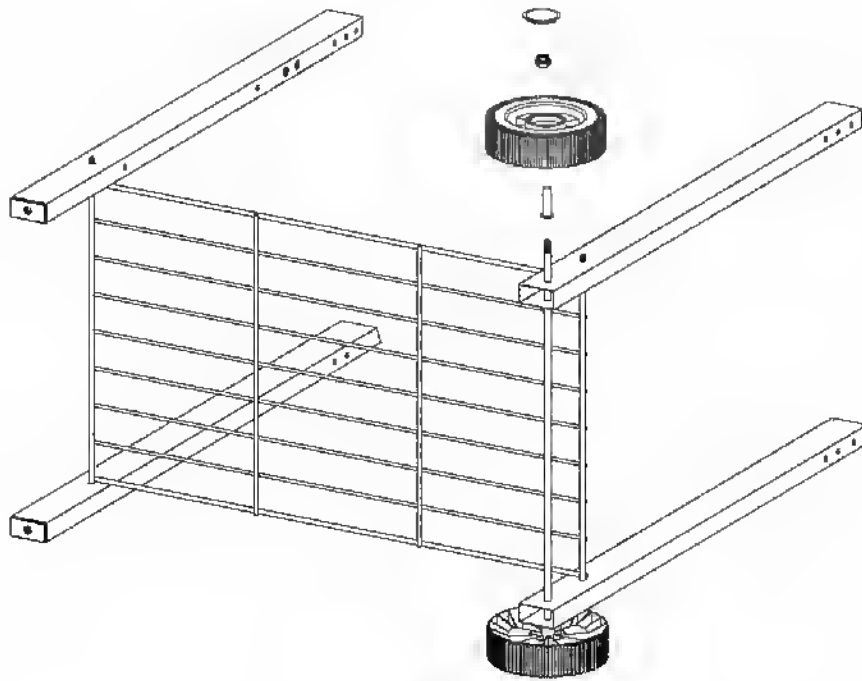


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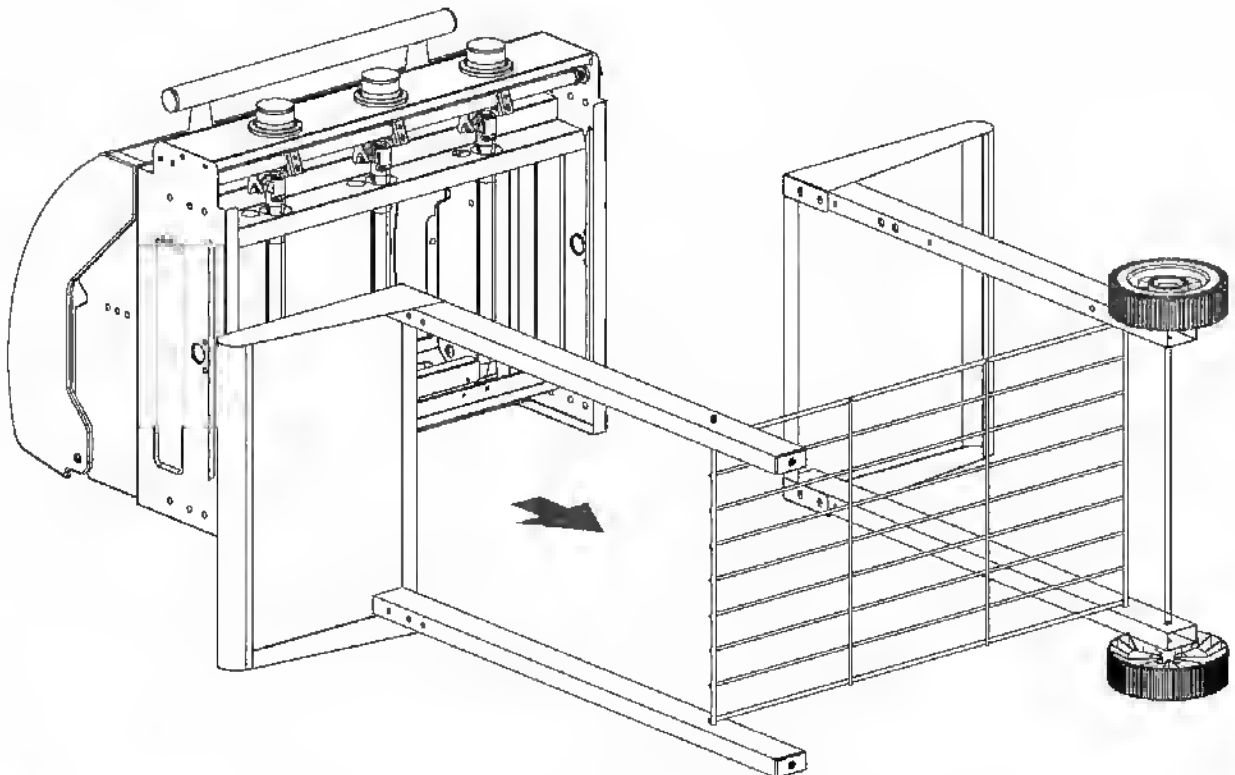
-  4 : 6mm
-  4 : 6mm
-  4 : 6mm



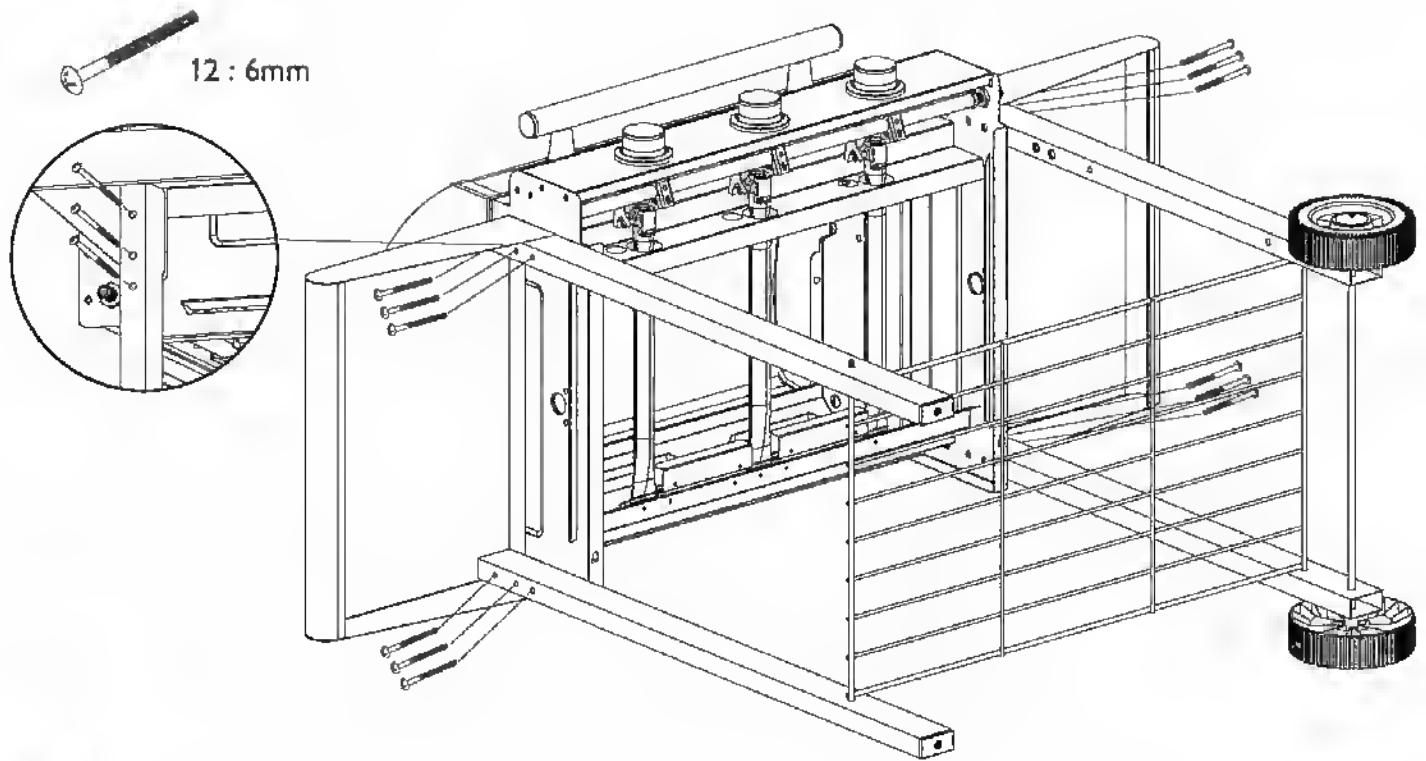
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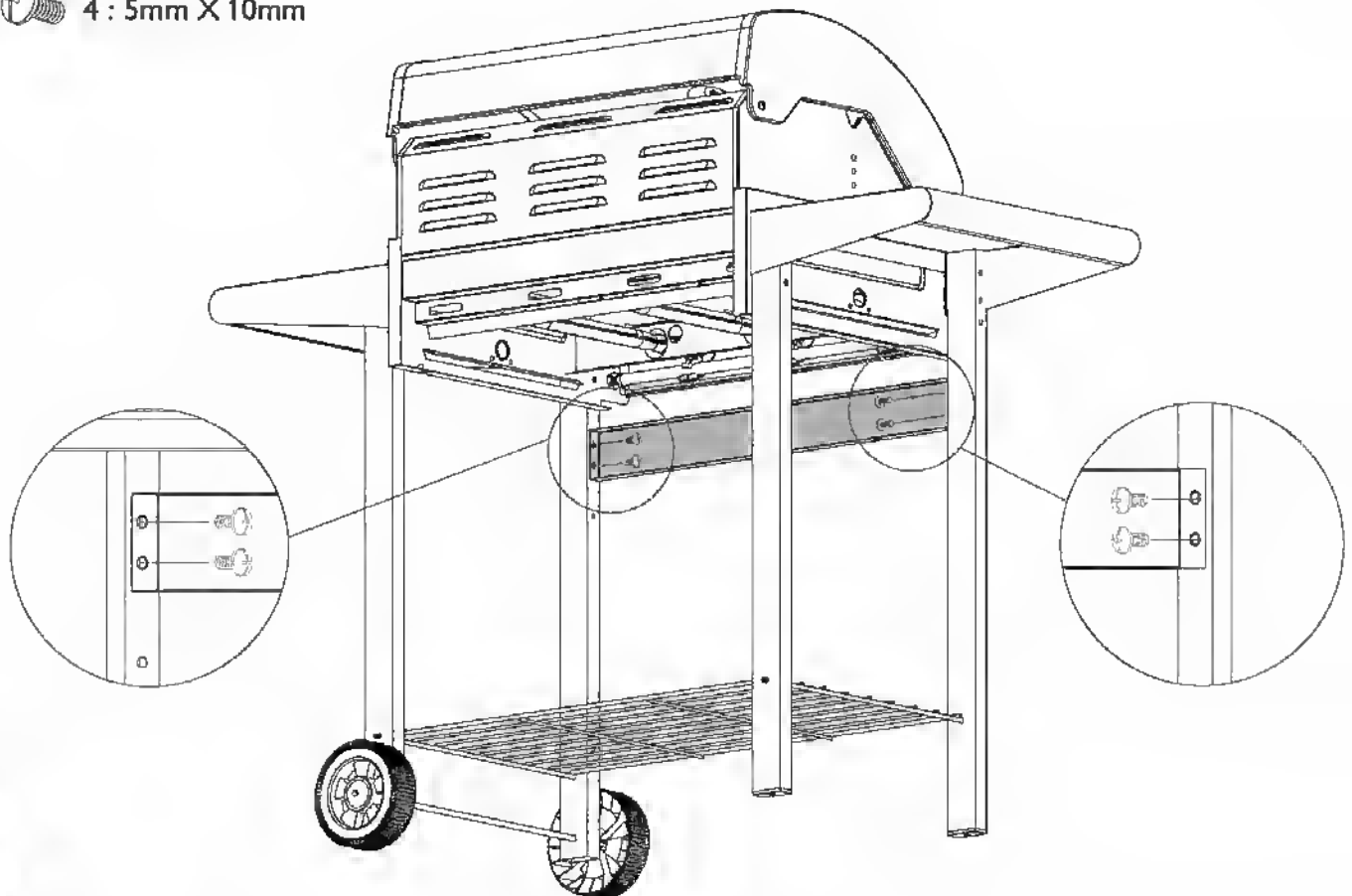
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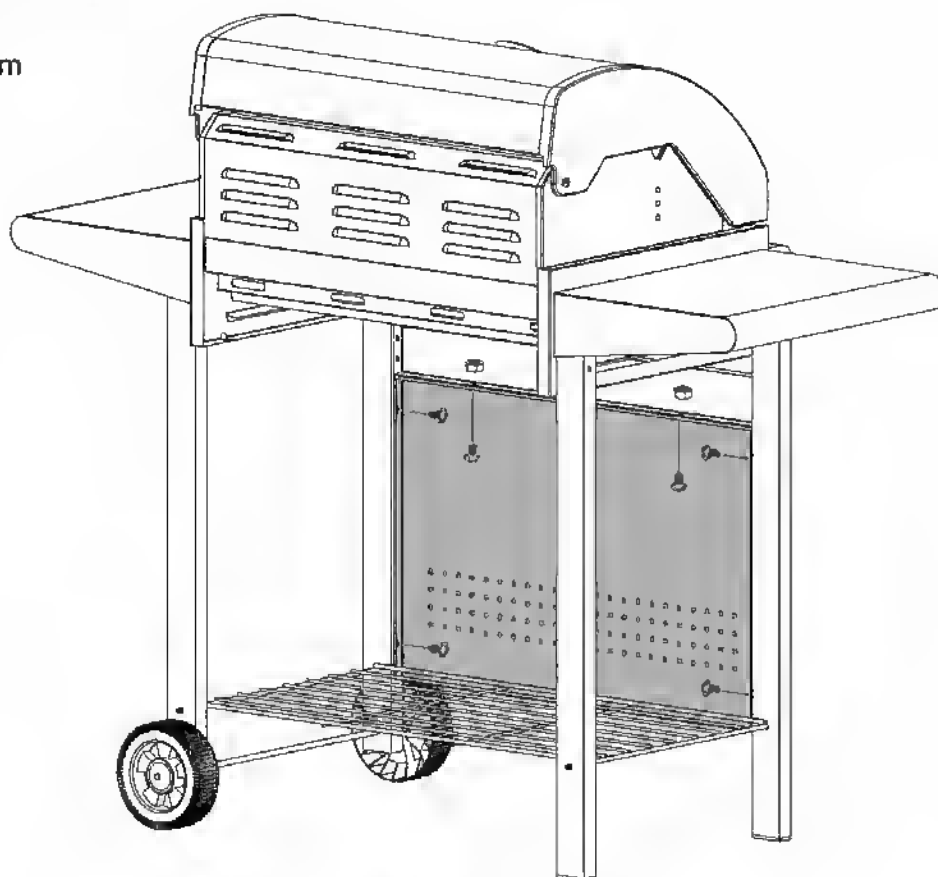
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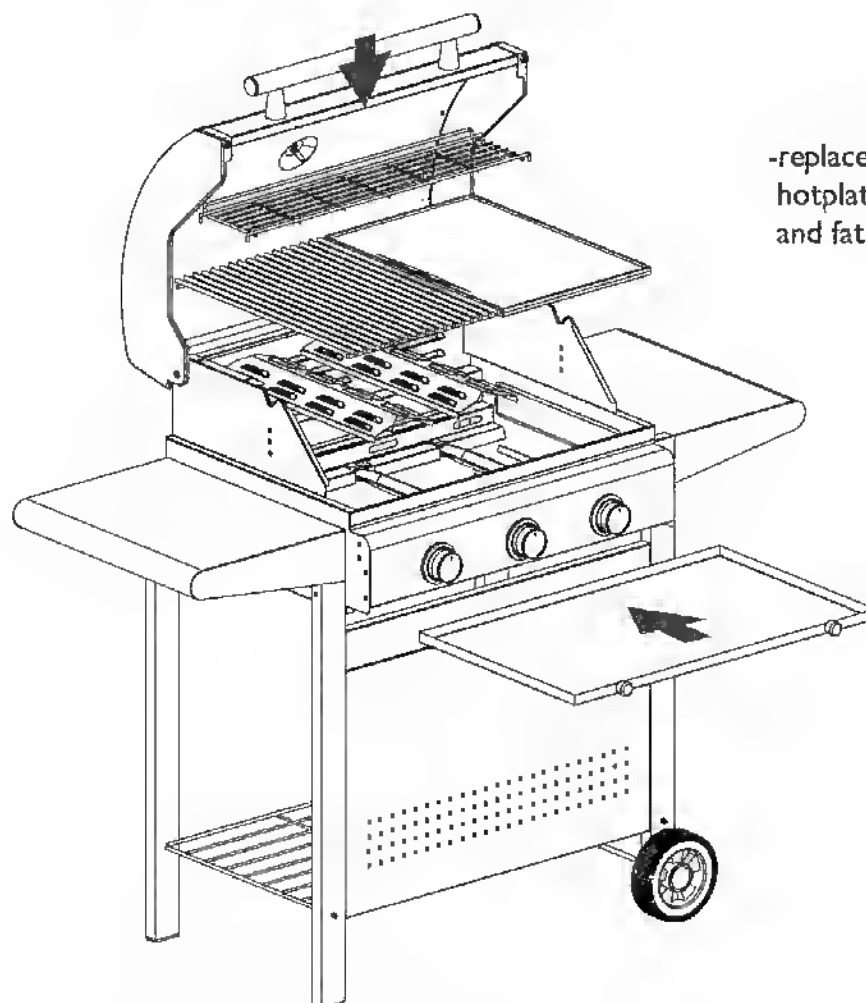
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 4 : 5mm X 10mm

6

 6 : 5mm X 10mm 2 : 5mm

7



-replace the flame tamer,  
hotplate, grill, warming rack  
and fat tray

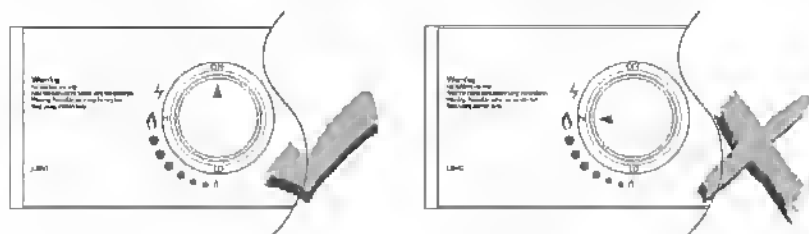
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**TESTING FOR LEAKS - DO THIS BEFORE USING YOUR BBQ** NOTE - DO NOT test for gas leaks with an open flame. If you smell gas, turn off at the source.

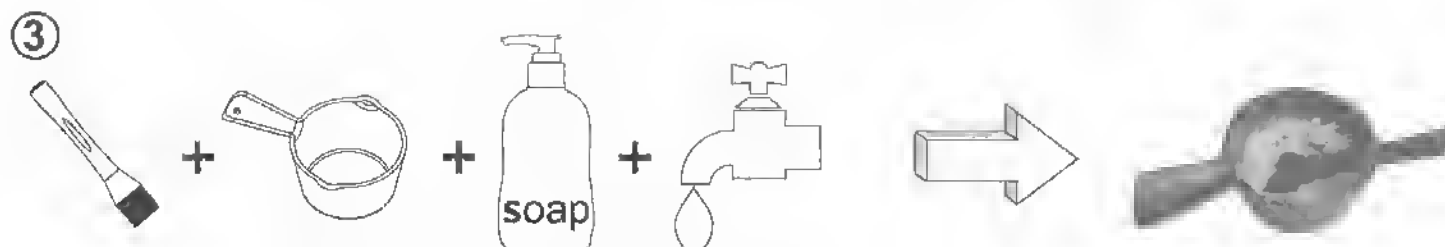
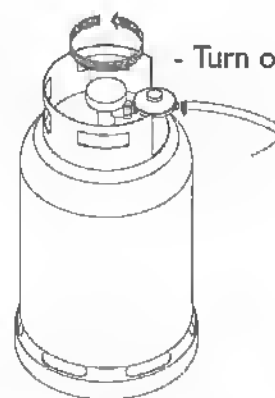
Before first use, at the beginning of each new season, or whenever a gas cylinder is changed, you must check for gas leaks.

Do so by:

- ① - Turn all gas valves on the bbq to the off position

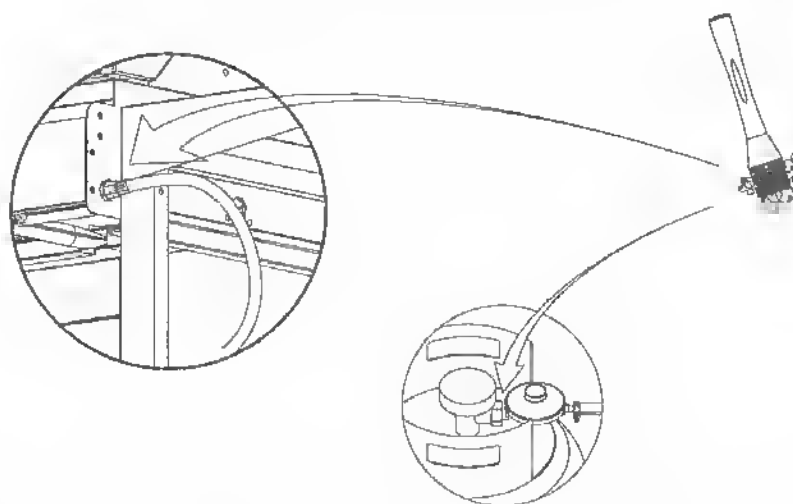


- ② - Turn on the gas cylinder

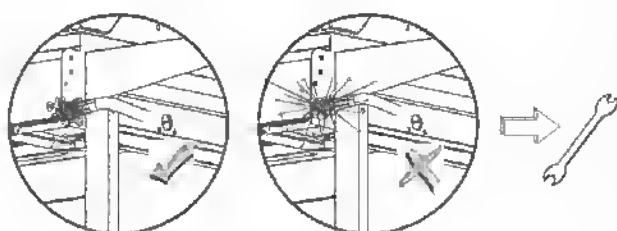


- Make a soap solution of one part liquid detergent and one part water

- ④ - Brush the soap solution over all gas connections



- ⑤
- The presence of bubbles indicates a leak. Tighten or repair as necessary
  - Under no circumstances should a naked flame be used to check for leaks
  - If a gas odour is present and no leaks can be found, do not use the bbq. Turn the gas off at the source, disconnect the hose and immediately contact your bbq dealer or place of purchase for assistance





**WARNING INFORMATION**

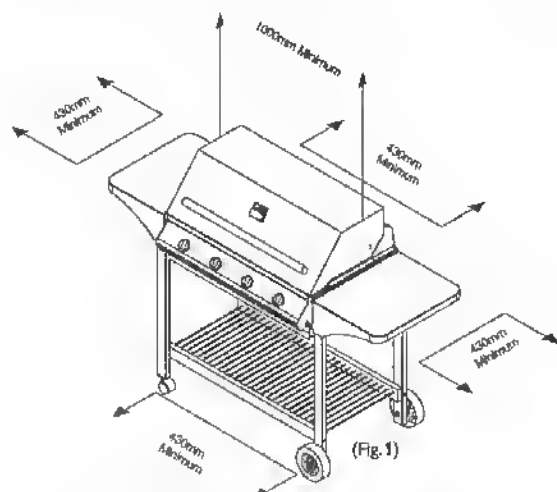
- Read this Operating Manual before use
- Ensure there is adequate clearance away from flammable materials
- This bbq is only to be used outdoors
- Do not allow children to operate the bbq
- Accessible parts may be very hot, keep children away
- Any modification of this bbq may be dangerous
- Do not move this bbq during use
- Turn off the gas supply at the gas cylinder after use
- Parts sealed by the manufacturer or their agent must not be manipulated by the user
- BBQ specifications can be found on the data label attached on the side panel of the bbq frame

- Do not store or use petrol or other flammable vapors and liquids near the bbq
- Do not store empty or full spare gas cylinders under or near the bbq
- Keep the gas hose and any electrical cord away from hot surfaces
- Avoid unnecessary twisting of the gas hose
- Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage
- The hose must be replaced if damaged and when National Conditions require it
- Never light the bbq with the hood or lid closed
- Never lean over the cooking surface whilst lighting the bbq
- Use bbq tools with heat proof handles or good quality insulated oven mitts when operating bbq
- Never alter or modify the regulator or gas supply assembly

**LOCATION OF YOUR BBQ**

**IMPORTANT - BBQS MUST BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS, LOCAL GAS FITTING REGULATIONS AND MUNICIPAL BUILDING CODES.**

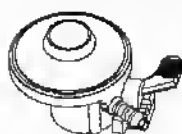
Think carefully when deciding on a location where you are to use your bbq. The bbq must not be installed under or on any combustible material. Minimum clearance from any combustible materials on ALL sides is 430mm (18"), Minimum clearance from any combustible material from the TOP of the bbq is 1000mm (39"). (Fig. 1)



- Not to be used in garages, porches, breezeways, sheds, or other enclosed areas
- Not to be used on recreational vehicles
- Do not obstruct flow of combustion and ventilation air around the bbq

**CONNECTING THE GAS CYLINDER**

There are two different types of gas that can be used on your gas bbq depending on where you live, that being either butane or propane gas. Both are supplied in gas cylinders. The connection between the gas cylinder and the bbq is made with a regulator. (Fig. 2)



(Fig. 2)

It is important that you use the correct regulator for the particular type of gas you purchase. See your local gas dealer for information on purchasing the correct regulator. Never operate this bbq without a gas regulator.

The following gas supply pressures are a guide only:

For **GB IE BE FR GR IT ES LU PT CH CZ**

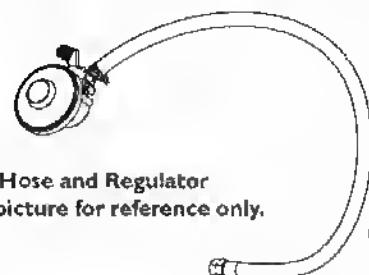
Butane - 28 millibars  
Propane - 37 millibars

1 3 + (28 - 30/37)

COUNTRY	CAT	Pn	MAN BURNERS Inj Ø	EURO 1		EURO 2		EURO 4		EURO 6	
				EQ		EQ		EQ		EQ	
DK, FI, NO, NL, SE, HR, SI, EE, LV	1 30P	BUTANE 30mbar PROPANE 30mbar	0.93mm	7kW 547gph	10.5kW 820gph	14kW 1094gph	14kW 1094gph	21kW 1640gph	21kW 1640gph	21kW 1640gph	21kW 1640gph
GB, IE, BE, FR, GR, IT, ES, LU, PT, CH, CZ, TR, LT	1 3+	BUTANE 28-30mbar PROPANE 37mbar	0.95mm	7kW 547gph	10.5kW 820gph	14kW 1094gph	14kW 1094gph	21kW 1640gph	21kW 1640gph	21kW 1640gph	21kW 1640gph
DE, AT	1 30P	BUTANE 30mbar PROPANE 30mbar	0.95mm	9kW 703gph	13.5kW 1055gph	18kW 1405gph	18kW 1405gph	27kW 2105gph	27kW 2105gph	27kW 2105gph	27kW 2105gph
DE, AT	GP	PROPANE 30mbar	0.95mm	9kW 703gph	13.5kW 1055gph	18kW 1405gph	18kW 1405gph	27kW 2105gph	27kW 2105gph	27kW 2105gph	27kW 2105gph
DK, FI, NO	GP	PROPANE 30mbar	0.95mm	7kW 547gph	10.5kW 820gph	14kW 1094gph	14kW 1094gph	21kW 1640gph	21kW 1640gph	21kW 1640gph	21kW 1640gph

**THE HOSE AND REGULATOR ASSEMBLY (Fig. 3)**

- Must be suitable for liquefied petroleum gas (LPG)
- Must withstand the above pressures
- Must not exceed 1000mm (39") in length
- The bbq is supplied with a 1/4" BSP LHT adaptor and screw on hose that is suitable for direct connection of a suitable regulator
- Before connecting inspect the hose, its fittings and rubber seals. If there is any sign of cracking, splitting or wear, have the hose replaced
- While in use, keep the hose unobstructed and free of kinks and twisting

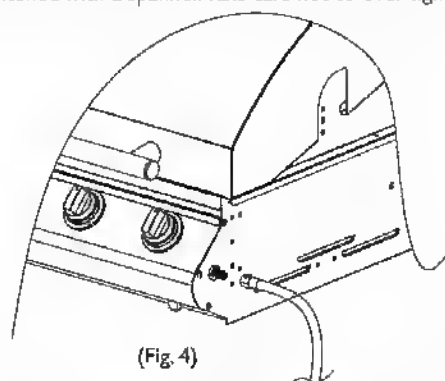


(Fig. 3)

**NOTE:** Hose and Regulator picture for reference only.

**SECURING THE NOSE AND REGULATOR ASSEMBLY****Type A)** Screw on hose connection (Fig. 4)

- The bbq's manifold connection is 1/4" Male Thread BSP
- The connection between the hose and regulator and the bbq should be tightened with a spanner. Take care not to over tighten the joints



N.B. LEFT HAND THREAD CONNECTION  
OF HOSE TO ADAPTOR

**TESTING FOR LEAKS - DO THIS BEFORE USING YOUR BBQ**

**NOTE - DO NOT** test for gas leaks with an open flame. If you smell gas, turn off at the source.

Before first use, at the beginning of each new season, or whenever a gas cylinder is changed, you must check for gas leaks.

Do so by:

- Turn on the gas cylinder
- Turn all gas valves on the bbq to the ● off position
- Brush a soap solution of one part liquid detergent and one part water to all gas connections
- The presence of bubbles indicates a leak. Tighten or repair as necessary
- Under no circumstances should a naked flame be used to check for leaks
- If a gas odour is present and no leaks can be found, do not use the bbq. Turn the gas off at the source, disconnect the hose and immediately contact your bbq dealer or place of purchase for assistance

**GAS CYLINDER SAFETY**

- Always change over a gas cylinder away from any possible source of ignition in a well ventilated area
- Do not smoke whilst handling gas cylinders
- Never store gas cylinder indoors
- Store away from direct heat in a well ventilated area
- The gas cylinder is position on a flat surface
- Always keep the gas cylinder in an upright position
- Close cylinder valve when bbq is not in use and, if available, use a sealing plug to prevent possible leaks
- Do not subject gas cylinder to excessive heat
- Do not tamper with any fitting attached to any gas cylinder. Have it taken to the manufacturer or an authorized testing station
- When the cylinder runs out of gas, have it refilled or swapped at an authorized testing station. They will fill the cylinder to no more than 80% of its capacity. This allows the gas to expand with temperatures
- Have the cylinder inspected EVERY 10 YEARS at an authorized testing station. The date of every inspection is imprinted onto the cylinder itself

**WHAT IS PROPANE / BUTANE?**

It is a fuel gas compressed till it turns to liquid, then stored in a bottle or cylinder under pressure for easy transport.

**ARE ALL GAS BOTTLE GASES THE SAME?**

No. The LPG that cars use is known as auto LPG. It is different to propane/butane, which is used in household gas appliances. This guide only deals with propane/butane.

**HOW IS IT DIFFERENT FROM NATURAL GAS?**

Propane and butane are similar to natural gas. They are colorless, non-poisonous and do not pollute when burnt. There is one important difference, propane and butane are heavier than air, if they escape they don't float away. The gas collects and forms gas pools at ground level or at the bottom of your appliance.

**LIGHTING YOUR BBQ****JET FLAME IGNITION SYSTEM**


Upon turning any burner control knob you will hear an audible "click". This is known as a Jet Flame Ignition System.

Jet Flame Ignition to ALL burners

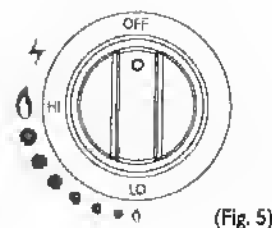
- Before starting - ALL burner control knobs must be in the ● off position
- Flat lids and roasting hoods must be OPEN before lighting
- Turn on the gas cylinder

- Push in and turn Any Knob in an anti-clockwise direction to the ▲ hi position or until a click is heard. This will trigger a spark to light the burner.
- If burner does not light immediately, turn the gas control knob to the ● off position and wait five minutes for any accumulated gas to clear out of the bbq before repeating procedure.

**LIGHTING YOUR BBQ (cont.)**

- The  lo position is obtained by turning the knob fully anti-clockwise
- Adjusting the control knob to your heat requirements can now control the flame
- If ignition cannot be achieved see section: If bbq fails to operate properly

**IMPORTANT** - It is important that all control valves, and the gas cylinder are turned off after use.

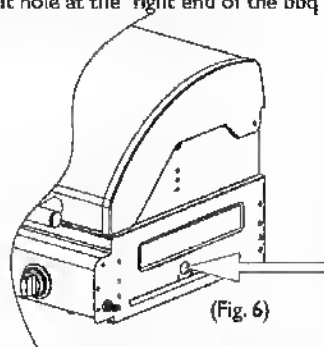


(Fig. 5)



**MANUAL IGNITION**

If necessary this bbq can be lit manually

- Light a 90mm bbq match and hold adjacent to the light hole at the right end of the bbq (Fig 6)



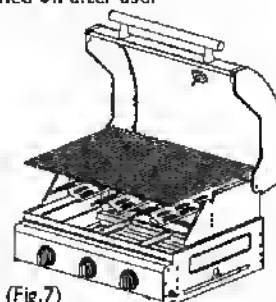
**MANUAL  
IGNITION:**  
Light here  
with a 90mm  
match or a  
lighting gun.

- Turn the right hand gas control knob to the  hi position. The burner will light from the match
- Once the right burner is lit, the burner next to it can be turned on and will light off the lit burner
- Repeat till all burners are alight
- The  lo position is obtained by turning the knob fully anti-clockwise
- Adjusting the control knob to your heat requirements can now control the flame

**IMPORTANT** - It is important that all control valves, and the gas cylinder are turned off after use.


**USING YOUR BBQ****GRILL AND FLAME DIFFUSER PLACEMENT**

- The flame diffuser should be placed underneath the grill (Fig. 7)



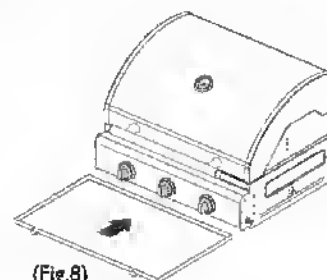
(Fig. 7)

**FIRST TIME USE OF BBQ**

- Before using the bbq for the first time, it should be first wiped with a mild soap and water solution to remove any dust
- Dry cooking surface and apply a light coating of cooking oil
- Light the barbecue and leave burning for 30 minutes on the  lo position. This is to burn off any residual oils or foreign matter on the grills and hotplates

**FAT COLLECTION****Using the Drip Tray**

The sand tray should be filled with a layer of either an approved "fat catch" material or sand to soak up dripping fats and oils during cooking.



(Fig. 8)

**PREHEATING**

Light the burners as previously directed, turn to  hi and allow the bbq to preheat for 2-5 minutes.

**PREPARE THE COOKING SURFACE**

It is preferable to apply a light coat of cooking oil using a long handled brush to the cooking surface prior to lighting each time. The oil will keep the food from sticking to the cooking surface.

**FLARE-UP CONTROL**

Anytime you cook meat above an open flame you will have flare-ups, as flare-ups are caused when the natural juices from the meat fall onto or through the flame diffuser. Flare-ups and the resulting smoke are what give meat that delicious bbq flavour, so expect and encourage some flare-up.

However excessive flaring can be caused by cooking extra fatty foods directly on the grill, or by cooking with too high temperature. These types of flare-ups should be controlled or your food will burn.

**To prevent excessive flare-ups:**

- Trim off excess fat from meat and poultry before putting it on the grill
- Cook particularly fatty meat on the hotplate
- Turn the heat control knob to a lower setting
- Throw a small amount of baking soda or gently spray a small amount of water (from a meat baster or spray bottle) directly on the flame diffuser to put out excessive flaring
- Always position the flame diffuser beneath the open grill plate, never beneath the solid hotplate

**Note:** The flame diffuser (steel, volcanic rock, ceramic tiles or cast iron) disperses the heat from the burners. This results in a uniform heat zone beneath the cooking grill.

**COOKING WITH THE ROASTING HOOD DOWN**

When using the bbq with the hood closed, use the two outside burners only and position the flame diffuser and grill over the centre burners. This allows for good air circulation within the bbq. Check cooking progress periodically. Exceeding 250 °C can damage the bbq and void your warranty.

**CLEANING UP AFTER USING THE BBQ**

Allow your bbq to continue burning for 5 minutes after cooking has ceased, which will burn off excess fats and juices etc. that may block the flame ports of the burners. To keep your bbq ready for the next time, turn the burners to ● off then take a long handled brush and brush the cooking surface to remove excess oils and food scraps. Be careful as surfaces are hot. Protect your hands by using an oven mitt to hold the brush.

**MAINTENANCE OF YOUR BBQ****PROTECTION**

Keep your bbq beneath a weather cover and out of the rain. Proper care and maintenance will keep your bbq in top operating condition and prolong its life.

**CLEANING THE COOKING SURFACES**

Allow to cool before washing in a warm soapy solution. Rinse off with clean water and dry before returning to bbq.

**CLEANING THE FLAME DIFFUSER**

Periodically wash in a warm soapy solution. Use a wire brush to remove stubborn burnt on cooking residue if necessary. Dry thoroughly before re-installing to the bbq body.

**CLEANING THE BBQ BODY**

The body of the bbq should be cleaned regularly dependant on the use and type of food cooked. Use warm soapy solution.

**CLEANING THE DRIP TRAY**

- **IMPORTANT** - the drip tray and fat collector should be cleaned on a regular basis. If this is ignored, a build up of fats and greases may cause a fire in the bbq
- More frequent cleaning may be necessary as usage demands
- **FAT FIRES ARE NOT COVERED BY WARRANTY**

**CLEANING THE BURNERS**

Occasionally after long cooking sessions, excess fats, juices and marinades can clog the burners. If so, remove the burners (see removing burners section) for cleaning.

- Clean by washing in hot water and detergent
- Ensure that all burner ports are free from obstruction
- Rinse in water, dry and return to bbq
- Light immediately to prevent rust and corrosion
- Brush lightly with cooking oil if bbq is not used for an extended period

**FIRST USE AFTER LONG PERIODS**

At the start of each bbq season or before using after a long period of time:

- Read this operation manual again thoroughly
- Check all gas valve orifices, burner tubes and connections for obstructions
- Check that all burners are in their correct positions
- Check to see if the gas cylinder is full
- Check for gas leaks using a soapy water solution
- Set burner controls to ● off and connect gas supply
- Ensure all grills and hotplates are clean before use

**REMOVING BURNERS**

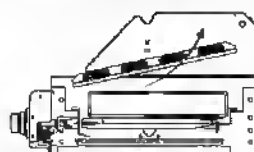
- Make sure the bbq has been switched off and has completely cooled down
- Ensure all gas control knobs are set to the ● off position and the gas cylinder has been turned off

- Lift the grill or hotplate off the bbq as shown in (Fig.9)



(Fig. 9)

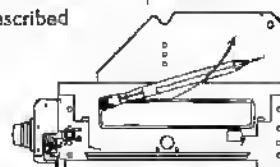
- Lift the flame diffuser from position as shown in (Fig.10)



(Fig. 10)

- Remove the split pins located beneath the burners at the rear of the bbq body

- Lift and swing out the burner from position as shown in (Fig.11)
- Clean burners as described



(Fig. 11)

- Reverse the previous procedure to re-install the burners, flame diffuser and grill or hotplate

**TROUBLESHOOTING****IF BBQ FAILS TO OPERATE PROPERLY**

- Stop, turn off gas at its source and turn all burner controls to ● off
- Do not smoke
- Check gas supply connections
- Repeat lighting procedure after waiting for five minutes for accumulated gases to disperse

If bbq still fails to operate properly **TURN OFF GAS AT SOURCE, TURN BURNER CONTROLS TO OFF**, wait for bbq to cool and check the following:

- Misalignment of burner tubes over orifices  
CORRECTION: Reposition burner tube to properly sit over orifice
- Obstruction in gas line  
CORRECTION: Remove hose from bbq. Open gas supply for one second to clear any obstruction from hose. Close off gas supply at source and re-connect hose to bbq
- Blocked orifice  
CORRECTION: Remove burners as described above. Inspect gas valve orifice, clear any obstruction with a fine wire. Re-install burners over orifices and test again

**IF THERE IS A LEAK**

- Turn the gas cylinder off
- Ventilate the area to disperse any accumulated gas
- Check all connections
- If the leak persists, keep cylinder upright and take to an open area
- Keep skin away from any gas or liquid escaping from the cylinder
- Keep the cylinder at least 20 meters away from any sparks or ignition sources including electrical equipment, camera flash, engines or motors
- Disperse gas by providing maximum ventilation and spraying with a fine water spray

**IF THERE IS A FIRE**

If there is a fire at the appliance

- If there is a fire at the appliance, turn the gas off at the cylinder.
- Smother the flames with a wet cloth if there is a fire at the cylinder or you cannot get to the valve to turn it off
- call the fire brigade
- direct a garden hose to the middle of the cylinder to keep it cool, however do not extinguish the flame. If the gas is burning it won't build up and explode
- Evacuate the area

**A note on fire prevention:**

Most fires in outdoor bbqs are caused by a build up of greases and fat, or gas connections which have not been secured properly. Remember to follow the manufacturer's instructions on proper cleaning and connection procedures.

**INSECTS**

Spiders and insects can occasionally spin webs or make nests in the burner tubes. These can obstruct gas flow which could result in a fire. This is known as "Flashback" and can cause serious damage to the bbq and create an unsafe operating environment. Frequent inspection and cleaning of the burner tubes is recommended.

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**PLEASE KEEP THESE INSTRUCTIONS FOR  
FUTURE REFERENCE**

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